

Classic Chocolate Chip Cookies

by Rudra • Dessert • easy

Metadata

ID: choco-chip-cookies-001

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License: RCSAL

Culture: American

Serving facts

Servings: 24

Serving size: 1 cookie

Presentation: Serve warm or cooled

Occasion: snack, dessert, gifting

Seasonality: year-round

Drink pairings:

Side pairings:

Timing

Nutrition

Calories/serving: 180

Protein: 2g

Carbs: 22g

Fat: 9g

Dietary flags: vegetarian

Ingredients

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- 2.25 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup unsalted butter (softened)
- 0.75 cup sugar
- 0.75 cup brown sugar
- 2 units vanilla extract
- 2 units eggs
- 2 cups semi-sweet chocolate chips

Steps

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- Step 1: Preheat oven to 375°F (190°C).
- Step 2: Mix flour, baking soda, and salt in a bowl.
- Step 3: Cream butter and sugars until fluffy. Add vanilla and eggs one at a time.
- Step 4: Gradually add dry ingredients. Stir in chocolate chips.
- Step 5: Drop spoonfuls onto baking sheet. Bake for 9–11 minutes.

Time: 10 minutes • Temp: 375°F • Smell: warm vanilla and chocolate • Visual: golden edges

History

Origin story: Inspired by Rudra's childhood baking sessions with Khushi.

Notes

Author notes

- Best enjoyed with cold milk. Avoid overbaking — soft centers are key!